

### **Amendments to the Claims**

1. (Original) A process for producing processed  $\beta$ -conglycinin protein which comprises heating a solution or paste containing  $\beta$ -conglycinin protein under acidic conditions.
2. (Original) The process according to claim 1, wherein the acidic conditions are those at pH 3.5 to 6.0.
3. (Original) The process according to claim 1, wherein the heating is carried out at higher than 75°C but lower than 160°C.
4. (Currently amended)  $\beta$ -Conglycinin protein having solubility of 70% or less in a neutral solution which is obtained by the process according to ~~any one of claims 1 to 3~~ claim 1.
5. (Original) A food comprising  $\beta$ -conglycinin protein according to claim 4.
6. (New)  $\beta$ -Conglycinin protein having solubility of 70% or less in a neutral solution which is obtained by the process according to claim 2.
7. (New)  $\beta$ -Conglycinin protein having solubility of 70% or less in a neutral solution which is obtained by the process according to claim 3.
8. (New) A food comprising  $\beta$ -conglycinin protein according to claim 6.
9. (New) A food comprising  $\beta$ -conglycinin protein according to claim 7.